



ORGO



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## Saperavi (Sah-pear-ah-vee) - 90 Points Wine & Spirits

REGION: Georgia / Kakheti

Orgo is a small artisan winery that is a project between the 4th Generation Georgian wine maker Gogi Dakishvili and his son Temur. All their grapes are sourced from older vines with 1.5 kg yield per vine. The Dakishvili's do the entire wine making process in large clay jars, called "qvevri", buried under the ground. UNESCO recognizes the Georgian qvevri as the the oldest wine making vessel in the world dating back 8,000 years. Orgo Saperavi is a dry red wine fermented and aged in Qvevri for 6 months. Saperavi literally means dye in Georgian and is often referred to as "black wine" in Georgia due to its inky color. A perfect balance of elegance and power the Orgo Saperavi is in a class of its own. Open air fermentation, all native yeast, low sulfites, unfiltered, 4,000 bottles, aging potential.

### TASTING NOTES

A food driven red with notes of sour cherry, pomegranate, black currant, chocolate and spice with good viscosity, body and warm tannin.

### FOOD PAIRING

A wine made to pair with food perfect for lamb, sausages or beef stew.

### POINTS OF DISTINCTION

- **Unfiltered old vine Saperavi**
- **Natural wine made in Qvevri (large clay jars)**
- **Inky black wine with notes of sour cherry and pomegranate**

"We strive to preserve the eternity of the sun in a bottle using the same way that our ancestors have done for 8,000 years. Our mission is to preserve older vines of Georgian varietals by making world class elegant qvevri wines" - Temur Dakishvili

